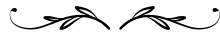


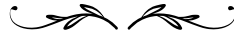
Chef's Tasting Menu

APPETIZER

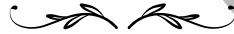
Truffle Gougeres, Salmon Tartare & Tomato Consommé



Sundried Tomato Arancini, Whipped Goats Curd, Olive Tapenade & Heritage Tomato (V)(GF)



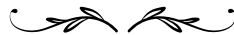
Seared Scallop, Argentinian Prawn & Baby Fennel (GF)



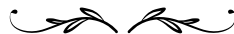
Braised Beef Short Rib to Share with Truffle Mac 'N' Cheese



Mojito Sorbet (GF)(VE)



Black Forest Chocolate Fondant, Tonka Bean & Kirsche Ice Cream



Coffee and Petit Fours

Vegan Chef's Tasting Menu

APPETIZER

Tomato Consommé, Avocado & Greek Cheese, Sweet Potato Falafel with Yuzu Gel (VE)(GF)



Sundried Tomato Arancini, Vegan Greek Cheese, Olive Tapenade & Heritage Tomato (VE)(GF)



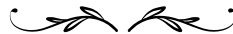
Butternut Squash, Heritage Tomato, Olive & Basil Gnocchi, Vegan Parmesan & Light Garlic Cream



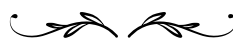
Wild Mushroom & Leek Nut Roast, Stem Broccoli, Truffle & Cepe Cappuccino



Mojito Sorbet



Summer Berry Eton Mess, Raspberry Sorbet



Coffee and Petit Fours